dacor
The Life of the Kitchen.®

Use and Care Manual

Distinctive Series Cooktop

Models DCT305, DCT365

Style varies, model DCT365 shown

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Family Owned
American Made

Part No. 106926 Rev. C

To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the ***Important Safety Instructions*** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the ***Before You Call for Service*** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
600 Anton Blvd. Suite 1000
Costa Mesa, CA 92626

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

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Important Safety Instructions

Installer: Leave these instructions with the appliance.

Consumer: Read this use and care manual completely before using this appliance. Save it for future reference. It contains important use and care information. Keep your sales receipt or canceled check. Proof of original purchase date is required for warranty service.

For service and warranty information, see page 13.

If you have any questions (other than warranty questions), call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)
Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Web site: www.dacor.com

Have the complete model and serial number identification of your cooktop ready. Record these numbers below for easy access. The numbers are found on a label on the under side of the chassis.

Model number _____

Serial number _____

Date of purchase _____

Since we continuously improve the quality and performance of our products, we may make changes to the appliance without updating this manual. Visit www.Dacor.com to download the latest version of this manual.

Important Information About Safety Instructions

The ***Important Safety Instructions*** and warnings in this manual are not meant to cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Safety Symbols and Labels

⚠ DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

⚠ WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

⚠ DANGER

IMPORTANT: If you smell gas:

- Do not use or light any appliance.
- Do not touch any electrical switch or use any electrical devices including the telephone in your building.
- From a neighbor's phone, immediately call the gas supplier. Follow the gas supplier's instructions.
- If you cannot contact the gas supplier, call the fire department.

IMPORTANT: To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance. Also keep items that could explode, such as aerosol cans away from the cooktop. Do not store flammable or explosive materials in adjacent cabinets or areas.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ WARNING

NEVER cover the slots or holes anywhere on the cooktop. Doing so blocks air flow through the cooktop and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Keep all slots clear of grease and grime.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

READ AND SAVE THESE INSTRUCTIONS

COOEDKERS
Excellence since 19

Important Safety Instructions

General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your cooktop, follow basic safety precautions, including the following:

⚠ WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Make sure that the cooktop has been properly installed and grounded by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the gas shut off valve and the power cord so that you know where and how to turn off the gas supply and disconnect power to the cooktop.
- Do not install, repair or replace any part of the cooktop unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Before performing any type of service, make sure that the gas supply is turned off and the power cord to the cooktop is disconnected.
- Only use this cooktop for cooking tasks expected of a home appliance as outlined in this manual. This cooktop is not intended for commercial use.
- DO NOT TOUCH ANY OF THE SURFACES OF THE COOKTOP DURING OR IMMEDIATELY AFTER USE. After use, make sure these surfaces have had sufficient time to cool before touching them.
- Make sure individuals who use the cooktop are able to operate it properly.
- Never allow anyone, including children to sit, stand or climb on any part of the cooktop. Doing so may cause damage, serious injury or death. Do not leave children alone or unattended in the area around the cooktop. Do not allow children to play with the controls or touch other parts of the cooktop.
- Do not store items of interest to children on top of or above the cooktop. Children could be burned or injured while climbing on the appliance.
- Do not attempt to use this appliance in the event of a power failure. If a power failure occurs while operating the cooktop, turn all control knobs to the **OFF** position.
- Do not tamper with the controls. Do not adjust or alter any part of the cooktop unless specifically instructed to do so in these instructions.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage to the cooktop if a burner is accidentally turned on with the cover in place.

⚠ WARNING

- Do not heat unopened food containers such as baby food jars and cans. Pressure build up may cause the container to burst and cause injury.
- Clean the cooktop thoroughly before operating it for the first time.
- Keep flammable items, such as paper, cardboard, plastic and cloth away from the burners and other hot surfaces. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not wear loose or hanging apparel while using the cooktop. Do not allow clothing to come into contact with the cooktop and surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Do not hang flammable or heat sensitive objects over the cooktop.
- If the cooktop is near a window, do not use long curtains as window treatment. The curtains could blow over the cooktop and create a fire hazard.
- To avoid the possibility of fire, do not leave the cooktop unattended when in use.
- Clean and maintain the cooktop regularly as instructed in this manual. Keep the entire cooktop, ventilation filters and cooktop hoods free of grease that could catch fire.
- Use cookware only for its intended purpose. Check the manufacture's recommendations before use to determine if a utensil is suitable for use on a cooktop. Certain types of glass, ceramic and earthenware are not suitable for use on a cooktop. Personal injury or damage may result from the improper use of cookware.
- Select cookware carefully. Use utensils of the proper size, material and construction for the particular type of cooking being done. Utensils need to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy to hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Do not allow pots or pans to boil dry.
- Use extreme caution if adding water to food on a hot cooktop. The steam can cause serious burns or scalds.
- Use only dry pot holders when removing food and cookware from the cooktop. Wet pot holders can cause steam burns.

FOD FREE
Since 1951

Important Safety Instructions

⚠ WARNING

- Make sure that all the cooktop parts are dry before lighting a burner.
- Turn the knobs to the OFF position prior to removing them from the valve stems.
- The cooktop should never be operated without the knobs in place.
- Non-stick coatings, when heated, can be harmful to birds. Remove birds to a separate, well-ventilated room during cooking.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE:

a. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

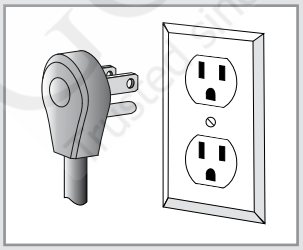
b. NEVER PICK UP A FLAMING PAN - you may be burned.

c. DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion may result.

d. Use a fire extinguisher ONLY if:

- ◊ You have a Class ABC extinguisher, and you already know how to operate it.
- ◊ The fire is small and contained in the area where it started.
- ◊ The fire department is being called.
- ◊ You can fight the fire with your back to an exit.

- This appliance is equipped with a three prong grounding plug for your protection against possible electric shock hazards. If only a two prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded 3 prong electrical outlet by a licensed electrician.



Do not under any circumstances:

- ◊ Cut or remove the third (ground) prong from the power cord.
- ◊ Use an adapter plug.
- ◊ Use an extension cord.
- ◊ Use a power cord that is frayed or damaged.
- ◊ Plug the cooktop into an electrical outlet with a ground fault interrupter (GFI).

⚠ WARNING

- When deep fat frying:
  - ◊ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
  - ◊ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
  - ◊ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.

⚠ CAUTION

- Do not allow acids (citrus juices, tomato sauces, etc.) to remain on the cooktop's surfaces. The finish may stain.
- Never use the cooktop surface as a cutting board.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the cooktop's surfaces.
- Do not expose the knobs to direct flame, hot utensils or other sources of heat.

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Getting to Know Your Cooktop

Cooktop Features

SimmerSear™ Burner: Dacor's exclusive precision burner control system. Your cooktop is equipped with one SimmerSear burner. The SimmerSear burner has a wider range of heat settings than the standard burners. The wider range allows you precise heat control from simmer to sear (high).

Sealed Burners: Gaskets around the underside of all burner bases prevent spilled liquids from leaking into the cooktop's internal parts.

Long Life Grates: The porcelain coated cast iron grates support the cooking utensils during cooking. They are removable to allow the area below and around the burners to be cleaned easily.

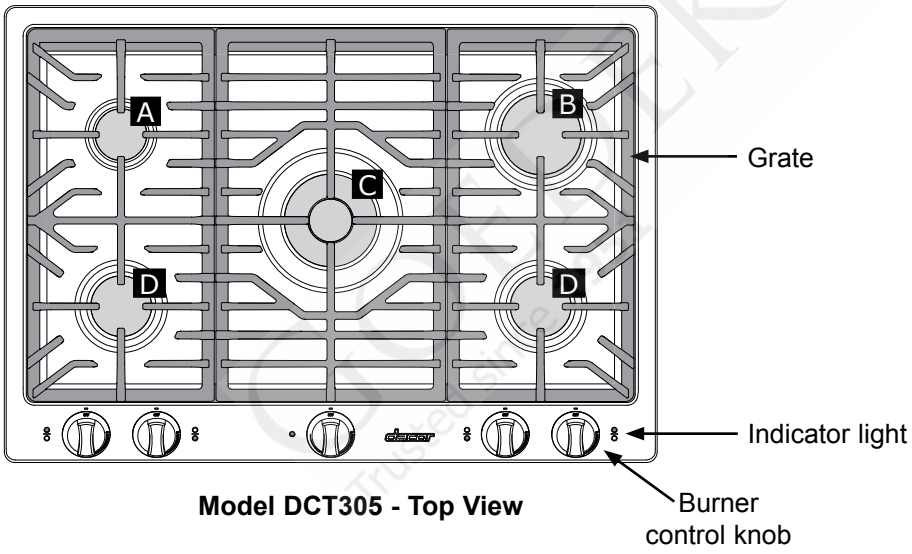
Spill Tray: The spill tray catches any food that falls through the cooktop grates.

Burner Control Indicator Lights: Each knob has an indicator light that corresponds to the burner that it controls. The light illuminates when a burner is on.

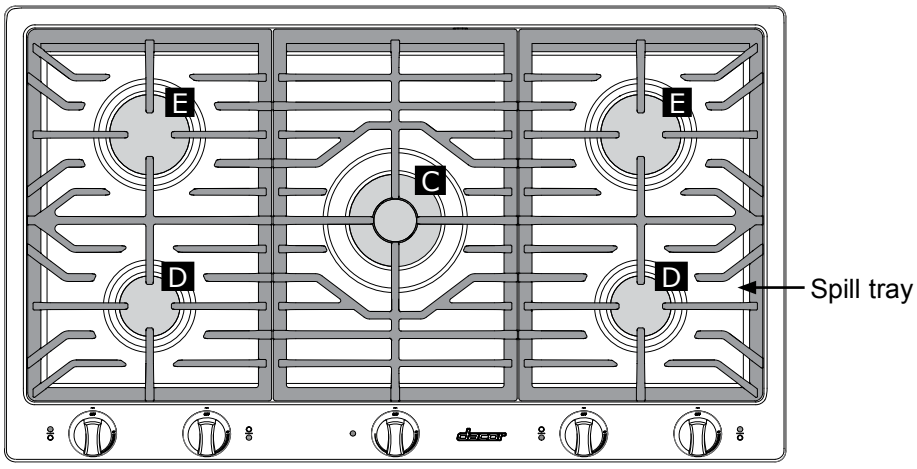
Flame-less Ignition: The cooktop generates a spark to light a burner when you turn the knob ON.

Perma-Flame™: The Perma-Flame instant re-ignition feature automatically re-lights a burner quickly if it goes out. With Perma-Flame, your cooking experience is uninterrupted because the flame is re-ignited at the same level as when it went out.

Smart Flame™ Technology: All burners are equipped with Dacor's Smart Flame technology. It reduces the temperature under the fingers of the porcelain-coated cast iron grates. Smart-Flame extends grate life and protects the finish.



Model DCT305 - Top View



Model DCT365 - Top View

A Standard burner:
800 - 7000 BTU

B Standard burner:
1700 - 11000 BTU

C SimmerSear burner:
800-18000 BTU

D Standard burner:
1300-9000 BTU

E Standard burner:
2500-12000 BTU

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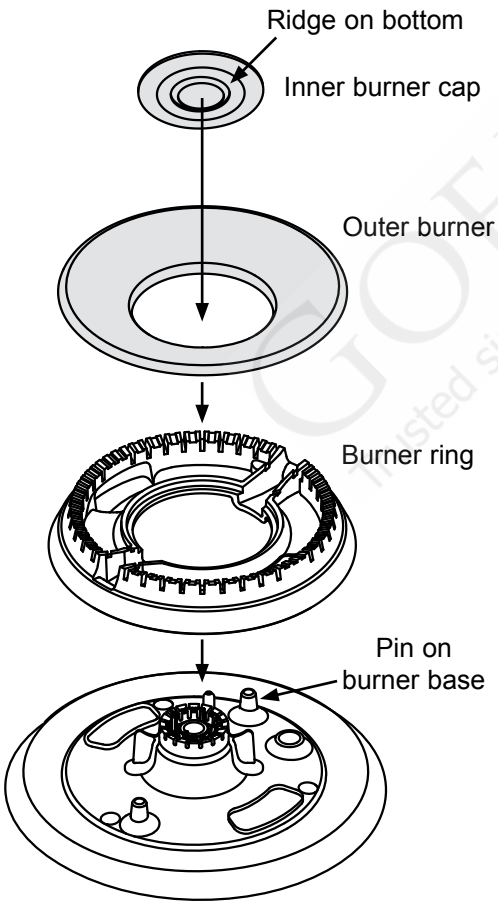
Burner Assembly

⚠ WARNING

Never attempt to operate the cooktop with any of the burner parts removed. Assemble the burners and grates only when the cooktop is cool.

SimmerSear Burner

1. Install the SimmerSear burner ring on the SimerSear burner base (located on the center of the cooktop). Line up the indentations on the bottom of the burner ring with the pins on top of the burner base.
2. Set the outer SimmerSear burner cap on top of the burner ring. Make sure it is centered on top.
3. Set the inner SimmerSear burner cap on the center of the burner base. Line up the ridge on the bottom of the cap with the pins on the center of the burner base.



SimmerSear Burner Assembly
(Center Burner)

Standard Burners

1. Install the standard burner rings on the standard burner bases (match sizes). Put the holes on the edge of each ring over the igniter. Center the tabs on the bottom of each ring in the hole in the center of each base.
2. Install all the standard burner caps. The ridge on the bottom of each cap must surround the top of each ring. On model DCT305, the left rear burner cap has tabs on the bottom that fit into the slots on the top of the burner ring.

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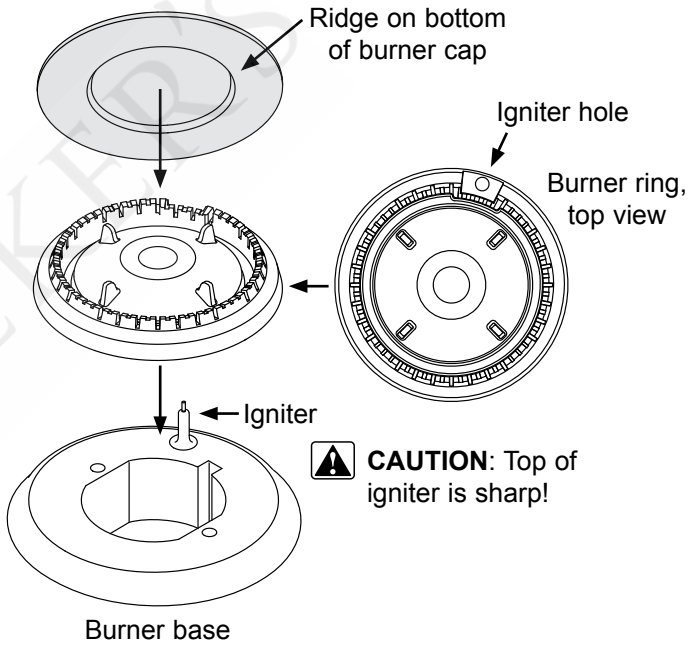
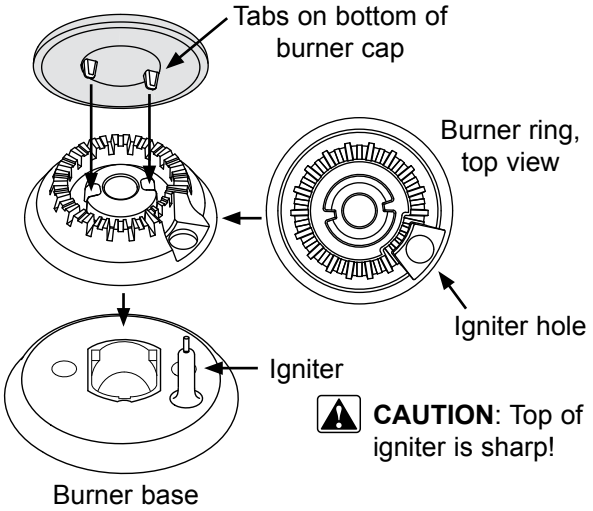


Standard Burner Assembly



Left Rear Standard Burner Assembly on DCT305

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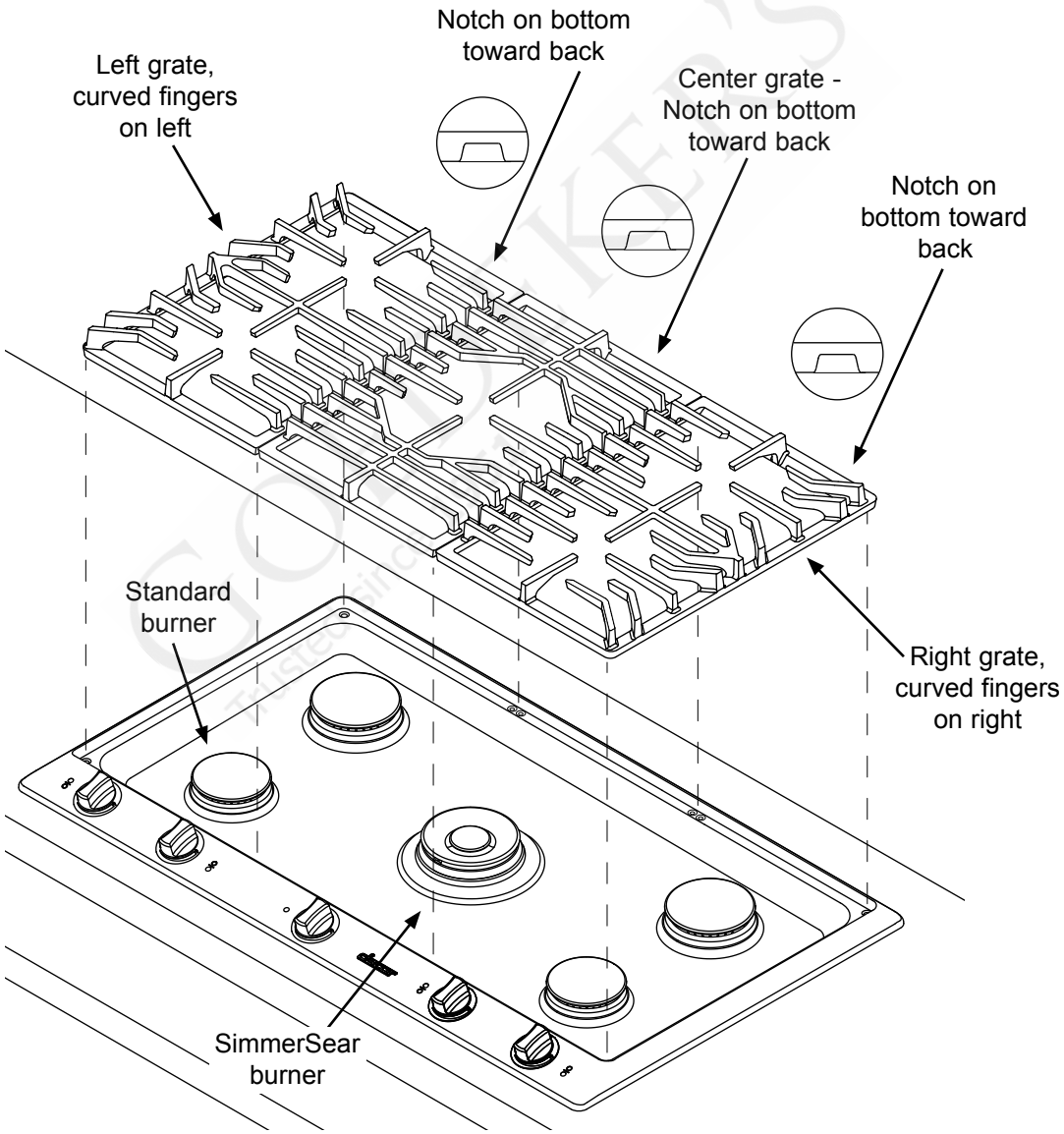
Grate Assembly

IMPORTANT: Install the grates as instructed below for longest life. When installed properly, the openings in the grates are centered over the burners.

1. Locate the notch on the bottom of each grate.
2. Use the notch on the bottom of each grate to determine location and orientation. See below. The notch on the bottom of each grate goes towards the back of the cooktop. The notches on the left and right grates go toward the outside.
3. Gently lower the legs of each grate into the corresponding dimples on the cooktop.

NOTE: Burner and grate size vary with model.


Notch on bottom toward back
Left grate, curved fingers on left
Center grate - Notch on bottom toward back
Notch on bottom toward back
Standard burner
Right grate, curved fingers on right
SimmerSear burner

NOTE: Burner and grate size vary with model

Selecting the Cookware

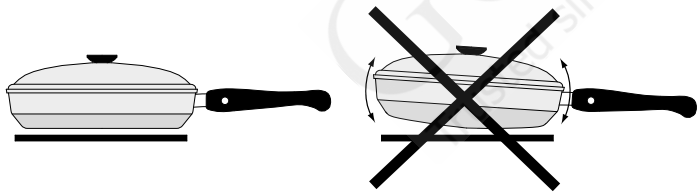
⚠ WARNING

- NEVER cover any slots or holes anywhere on the cooktop. Doing so will block air flow through the cooktop and may cause carbon monoxide poisoning. Keep all slots and holes clear of grease and grime.
- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates. Sliding may damage the finish. Lift utensils to reposition them. Do not drop them on the grate.
- Cookware with rough bottoms can cause permanent damage to the coated surfaces on the grates.
- To avoid burns or fire hazard, reduce the flame level if it extends beyond the bottom of the utensil. A flame that extends up the sides of the utensil is potentially dangerous.

For overall safety and best cooktop performance, select the correct cooking utensil for the food being cooked. Improperly selected cooking utensils will not cook evenly or efficiently.

Use cookware that:

- Has flat, smooth bottoms.
- Is well balanced.
- Has tight fitting lids to keep heat, odors and steam in.



IMPORTANT: Avoid spills as much as possible. The porcelain surfaces of the grates and burner caps are acid-resistant but not acid-proof. Some foods can cause permanent damage if allowed to remain on porcelain surfaces.

Optional WOK Ring

⚠ CAUTION

To prevent damage:

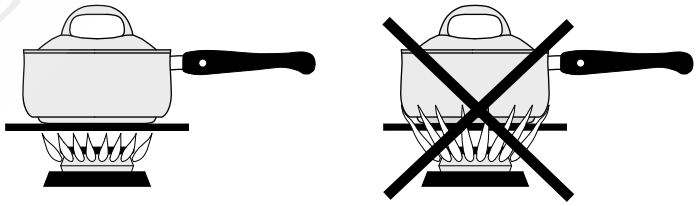
- Place the optional accessories only in the position(s) indicated below.
- Follow the heat setting instructions below.

Wok Ring (Dacor Model# AWR4): The wok ring is a safe, convenient way to stir fry. Place it on top of the center grate, aligning the wok ring feet with the grate fingers. It will hold most standard sized woks.

Cooking Tips

For superior cooking performance and to save energy:

- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. A higher boil than is necessary wastes energy, cooks away moisture and causes a loss in food flavor and nutrients.



- Use low or medium flame heights when cooking in utensils that are poor conductors of heat, such as glass, ceramic and cast iron cooking vessels. Reduce the flame height until it covers approximately 1/3 of the utensil diameter to ensure even heating and reduce scorching.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use a timer rather than repeatedly removing the lid to check food. Doing so will decrease cooking time and save energy.
- Thaw foods first to reduce cooking time.

continued...

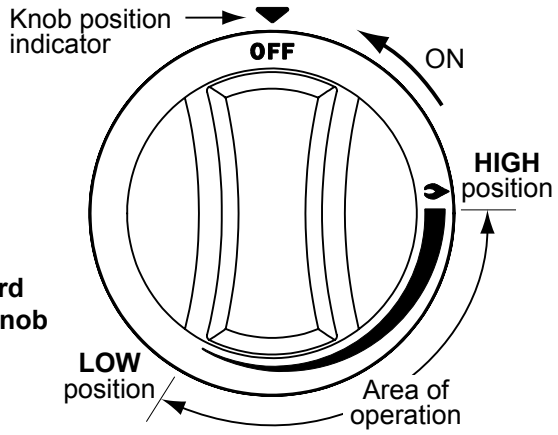
GOEDEKER'S since 1951

Lighting a Burner

⚠ WARNING

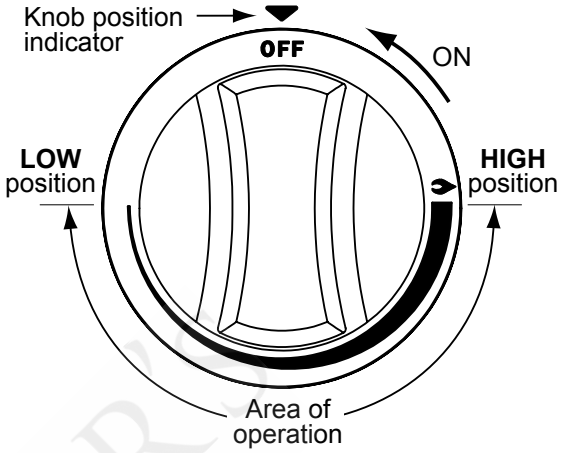
- To avoid the chance of fire, explosion or carbon monoxide poisoning, do not attempt to use your cooktop without the burners completely and properly assembled (see page 5). The burner rings spread the flame evenly around the burner cap. The burner rings and burner caps must be properly seated for proper burner lighting and operation.
- In the interest of safety, always light the burner before putting the cooking utensil on the grate. Turn the burner knob to the off position before removing the utensil. Always check the position of the control knobs to make sure the cooktop is off when you are finished cooking.
- Do not turn the knob farther than the **HIGH** position until lit. Doing so may result in a burst of flame that could cause burns or damage to the surrounding area.
- Do not touch any part of the burner while the igniter is sparking. An electrical shock could result.
- Never light the burners with a match or other open flame.
- If the gas does not ignite after four seconds or if the flame goes out and gas escapes, turn the knob to the **OFF** position. Open a window and allow at least five minutes for the gas to dissipate. Repeat the lighting procedure.

1. To light a burner, press down on the corresponding control knob and turn it slowly counterclockwise to the **HIGH** position (see below). As you turn the knob, the indicator light for the burner will come on and the burner igniters will spark. The igniters will stop sparking when ignition for the selected burner occurs.
2. Once the burner is lit, set the flame height to the desired level by rotating the control knob further counterclockwise, then place the utensil on the grate. The thickness of the flame level indicator on the knob edge indicates the flame setting.



Standard Burner Knob

NOTE: The center burner, with it's SimmerSear feature, allows a higher precision of flame control. Turning the knob further counterclockwise reduces the flame to the simmer setting. Once in simmer mode, only the small inner portion of the burner operates.



SimmerSear Burner Knob

IMPORTANT:

- When the cooktop is cool, the igniters may continue to spark if the control knob is set to the **LOW** position. The sparking will stop when the burner is warm. The tendency to spark when cold can be reduced by operating the burner at a higher flame setting for about 60 seconds. After 60 seconds, lower the flame to the desired level for cooking. The burner will also warm up faster if a utensil is placed on the grate. The igniters will also spark automatically if the flame is distorted by a draft or by the household ventilation system. Eliminate any drafts or reduce the ventilation blower speed to reduce this type of problem.
- To keep the burners operating properly, keep the burner igniters, burner rings and burner caps clean and dry. See ***Care and Cleaning*** starting on page 9. Dirty or wet igniters will result in constant sparking, even if there is a flame present.
- The flame should burn evenly around the perimeter of the burner, except underneath each grate support finger, where the flame height is reduced by Dacor's Smart-Flame feature. A normal flame is steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange flame during initial operation. The orange color will disappear with further use. Small yellow tips on the ends of the flames are normal when using LP gas.

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Cleaning the Cooktop

⚠ WARNING

- Clean only the parts of the cooktop listed in this manual. Clean them only in the manner specified.
- To avoid dangerous fumes or damage to your cooktop's surfaces and accessories, use only the types of cleaning solutions specified in this manual.
- To avoid electrical shock or burns, turn off the burners and make sure that all parts are cool before cleaning. DO NOT turn the burners on during cleaning.
- Do not use a steam cleaner to clean the cooktop. Steam could penetrate the electrical components and cause a short circuit.
- To prevent damage, do not use abrasive or corrosive cleaners or applicators such as steel wool or scouring pads, on any part of the cooktop unless instructed to do so. Use only a sponge, soft cloth, fibrous or plastic brush, or nylon cleaning pad for cleaning the surfaces of your cooktop.
- Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch your cooktop's surfaces.
- After cleaning the burners, always dry and reassemble the cooktop parts completely before use. See page 5.

To keep the cooktop looking and operating its best, clean it after every use. Also, quickly wipe up spills that occur while cooking. Be careful not to touch any hot areas.

If you allow spills to sit on hot burner parts, they will burn on and be very difficult to clean. Certain types of food, such as tomatoes, citrus juices, vinegar, alcohol and milk can damage the finishes if you allow them to stand for any length of time.

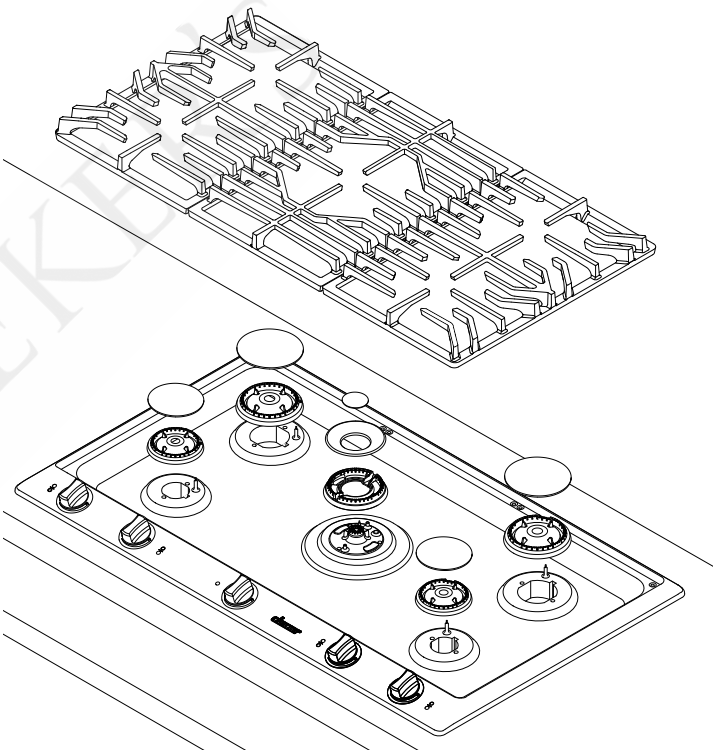
IMPORTANT: The cooktop is exposed to extremely high temperatures. The grates are under high stress when hot utensils are placed on them. Also, the cooktop parts are occasionally exposed to acidic food spill-overs. These severe operating conditions, cause the porcelain enamel parts on your cooktop to undergo a change in appearance over time. If you care for and clean these parts carefully, you will slow down, but not eliminate, the aging process.

Disassembly

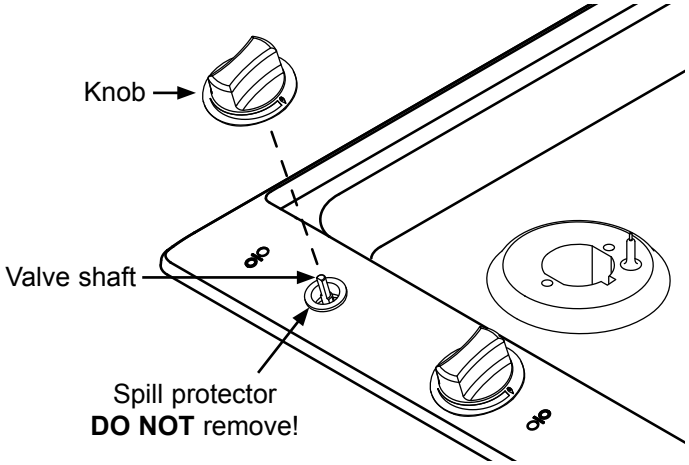
⚠ CAUTION

There is a plastic spill protector located under each knob to help prevent liquids from getting inside the cooktop chassis. To prevent damage, do not remove them from the cooktop.

1. Turn the knobs to the **OFF** position.
2. For safety, disconnect the cooktop power cord from the electrical outlet.
3. When the cooktop is cool, remove the grates from the top of the cooktop.
4. Disassemble the burners: Lift the burner caps and burner rings off of the burner bases.



5. Grasp each knob and pull straight up to remove.



Cleaning the Burners and Igniters

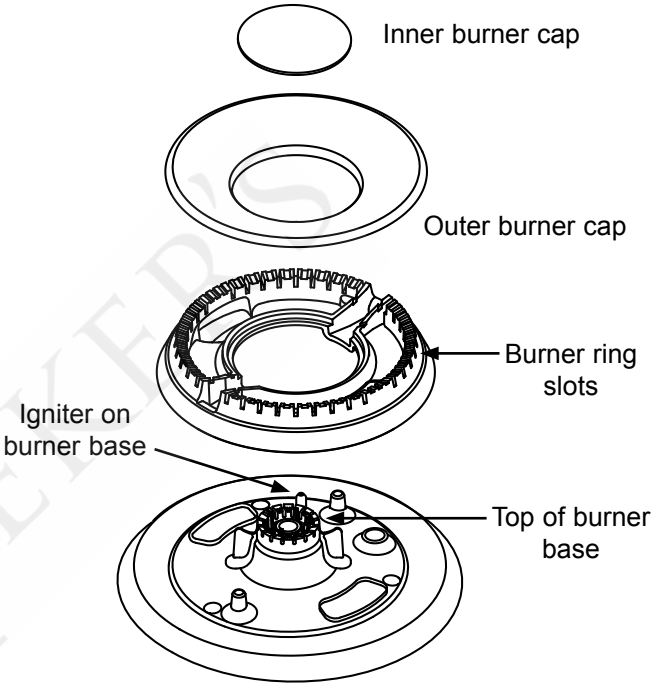
⚠ CAUTION

Use care while cleaning the igniters. The porcelain is fragile and can crack or break.

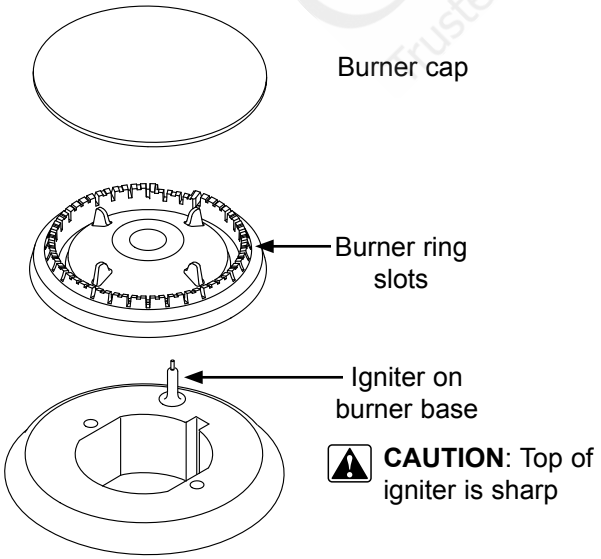
IMPORTANT: Dirty or wet igniters may not work properly or may not spark at all. Also the igniters may not work if any other burner parts are not clean.

Check for any dirt or grime deposited on the individual burner parts, or the igniters.

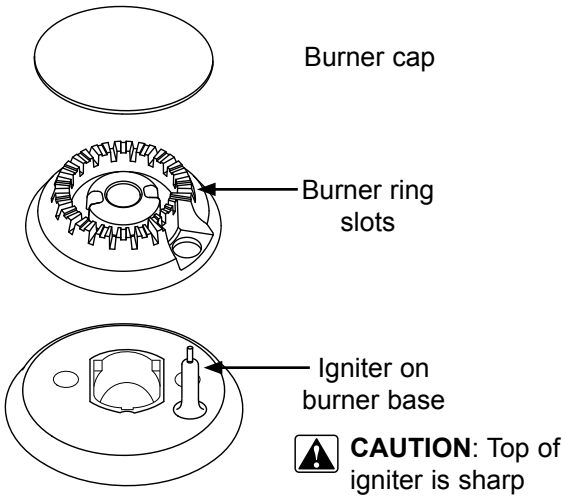
1. Clean completely around the igniter, including over and under the edge of the metal top and porcelain base. A firm toothbrush is also ideal for this task. Use care while cleaning because the porcelain is fragile and can crack or break. Do not use water to clean the igniters. If necessary, use a small amount of rubbing alcohol to help dissolve grime.
2. Examine the burner rings and the top of the SimmerSear burner base. Remove anything stuck in the slots with a straightened paper clip, wire or needle. Be careful not to scratch, deform or damage the ring and base. Do not distort the shape of the slots. Since the SimmerSear burner base is not removable, it must be cleaned in place.
3. Clean all the burner parts, including the SimmerSear burner base, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm tooth brush. When done, rinse the parts well with clean water. Dry all the parts thoroughly before re-assembling them.
4. Reassemble the cooktop according to the burner and grate assembly instructions on pages 5 and 6. Test the burners after reassembling them. If the flame is uneven, be sure that all the burner parts are properly positioned, then check for any remaining dirt or grime on the burner parts or igniter. If erratic clicking is still present, make sure the igniter is completely dry. If the unit still exhibits problems after drying, call your local Dacor Authorized Service Agent.



SimmerSear Burner Assembly



Standard Burner Assembly



Left Rear Standard Burner Assembly on DCT305

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Care and Cleaning

Stainless Steel Surfaces Including Spill Tray

⚠ CAUTION

- Always wipe stainless steel (silver colored) surfaces with the grain. To prevent scratching, do not use abrasive cleaners or scrubbers on stainless steel surfaces.
- Use stainless steel cleaner only on stainless steel surfaces.

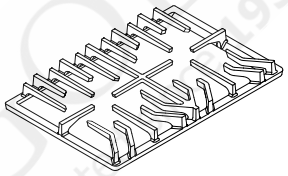
- The spill tray and the panels surrounding it are made of high quality stainless steel. Clean stainless steel surfaces with the Dacor Stainless Steel Cleaner included with your cooktop. Use it according to the directions on the package. You may order additional stainless steel cleaner at www.everythingdacor.com. Order part# A302.
- You may also clean the stainless steel surfaces with a mild solution of detergent and warm water. Rinse and dry with a soft, lint-free cloth.

Cleaning the Grates and WOK Ring

⚠ CAUTION

- **DO NOT** use any of the cleaners listed below to clean the burners, igniters or stainless steel surfaces.
- Do not clean the cooktop grates, burner parts or WOK ring in a dishwasher. They will be damaged.

The grates and optional WOK ring are coated with a porcelain finish.



- For everyday cleaning, use a soft cloth or non-abrasive pad with warm soapy water to clean all of the porcelain parts.
- If necessary, tough stains may be removed by applying full-strength sprays such as Simple Green™, Ajax™ All-Purpose Cleaner or Formula 409™. To minimize wear, use the mildest cleaner needed to get the surface clean.
- For extremely stubborn stains, you may use a mildly abrasive cleaner or applicator, such as Soft Scrub™, Bon Ami™, S.O.S.® pads or other soap-filled steel wool pads. Use these cleaners with extreme care and only on occasion. Extensive use of these types of abrasives will eventually damage the porcelain enamel.

Cleaning the Knobs

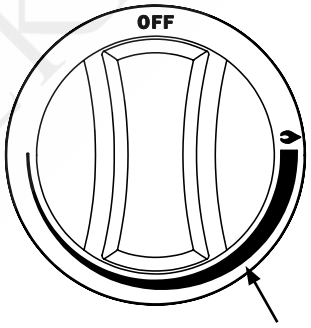
⚠ CAUTION

Do not soak the knobs in water or put them in the dishwasher.

1. Turn the knobs to the **OFF** position.
2. Disconnect the cooktop power plug from the electrical outlet.
3. Grasp each knob and pull up to remove.
4. Wash the knobs with a solution of warm soapy water. Dacor recommends hand dishwashing liquid.
5. To replace the knobs, align the "D-shaped" opening on the bottom of the knob with the end of the valve shaft. Carefully push the knob on until it stops.

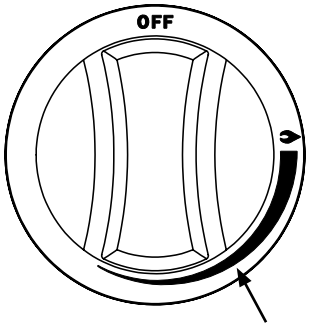
   IMPORTANT:

   - The knob for the center burner is different from the standard burner knobs. It has a longer adjustment range indicator.



Longer adjustment range indicator

SimmerSear Burner Knob



Shorter adjustment range indicator

Standard Burner Knob

6. Connect the cooktop power plug to the electrical outlet.

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Before You Call for Service

Problem Solution Guide

Problem	May Be Caused By	What to Do
Nothing works.	Cooktop not connected to electrical power.	Check to make sure power cord is connected to electrical outlet.
	Power to electrical outlet is off.	Turn on power at circuit breaker or fuse box. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniters do not spark.	Power not supplied to unit.	See ***Nothing Works*** above.
	Wet or dirty igniter(s).	Clean and dry igniter(s) and burner assemblies according to ***Care and Cleaning*** section.
No flame.	Igniter not working (no clicking sound).	See ***Igniters do not spark*** above.
	Wet or dirty igniter(s).	Clean and dry according to ***Care and Cleaning*** section.
	Gas is turned off.	Make sure the gas supply valve is in the on position.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Low gas pressure.	Contact gas company to have pressure tested.
Flame is distorted, yellow or very large.	Burner parts are dirty or clogged.	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts are not properly positioned.	Make sure burner is assembled according to the ***Setting Up Your Cooktop*** section.
	Cooktop set up to use a different type of gas (Natural or LP) or set up for different altitude.	Have a qualified service technician check to make sure that the cooktop is set up for the type of gas and the correct altitude.
	Gas regulator is not installed or faulty.	Have a qualified service technician check the gas regulator.
Igniters continue to spark (click) after flame ignites.	Burner is cold.	Igniters may continue to spark for up to 60 seconds when burner is cold and set to low. See ***Operating Your Cooktop*** section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the cooktop.
	Wet or dirty igniter(s).	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts wet or dirty.	Clean and dry according to ***Care and Cleaning*** section.
	Burner parts not properly positioned.	Make sure burner is assembled according to the ***Setting Up Your Cooktop*** section.
	Power supply polarity is reversed.	Have a licensed electrician check the polarity of electrical outlet.

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Getting Help

Before you request service, please review the ***Before You Call for Service*** section on page 12. If you have performed the checks in the ***Problem Solution Guide*** and the problem has not been remedied, please contact us at one of the numbers below. Prior to requesting service, it is helpful to be familiar with the warranty terms and conditions listed in the ***Warranty*** section on this page.

For warranty repairs, call:

Dacor Distinctive Service

Phone: (877) 337-3226 (U.S.A. and Canada)
Business Hours: 6:00 A.M. - 4:00 P.M. Pacific Time

For non-warranty repairs, call:

Dacor Customer Service

Phone: (800) 793-0093 (U.S.A. and Canada)
Business Hours: 6:00 A.M. - 5:00 P.M. Pacific Time

Contact us through our web site at:

www.dacor.com

At Dacor, we believe that our quality of service equals that of our product. Should your experience with our service network or product be different, please contact our Customer Service Team and share your encounter with us. We will do our utmost to resolve the situation for you and deliver on our Dacor promise.

If you need anything clarified, just let us know.

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR COOKTOPS

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA*:

FULL ONE-YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase upon request, and have the appliance accessible for service.

*Warranty is null and void if non-ETL approved product is transported from the U.S.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will furnish a new part, F.O.B. factory to replace the defective part. All delivery, installation and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

What Is Not Covered

- Failure of the product caused by faulty installation, improper usage or neglect of required maintenance.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish, caused by improper usage or care, abuse or neglect.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

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Notes

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NO POSTAGE
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IF MAILED
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UNITED STATES

BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907

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dacor
The Life of the Kitchen.®

Please visit www.Dacor.com to activate your warranty online.

WARRANTY INFORMATION

IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope or activate the warranty for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

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Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)

- ❑ A. T.V. Cooking Show
- ❑ B. Magazine
- ❑ C. Appliance Dealer Showroom
- ❑ D. Kitchen Dealer Showroom
- ❑ E. Home Show
- ❑ F Builder
- ❑ G. Architect/Designer
- ❑ H. Another Dacor Owner
- ❑ I. Model Home
- ❑ J. Other _____

2. Where did you buy your Dacor appliances?

- ❑ A. Appliance Dealer
- ❑ B. Kitchen Dealer
- ❑ C. Builder Supplier
- ❑ D. Builder
- ❑ E. Other _____

3. For what purpose was the product purchased?

- ❑ A. Replacement ***only***
- ❑ B. Part of a Remodel
- ❑ C. New Home
- ❑ D. Other _____

4. What is your household income?

- ❑ A. Under $75,000
- ❑ B. $75,000 – $100,000
- ❑ C. $100,000 – $150,000
- ❑ D. $150,000 – $200,000
- ❑ E. $200,000 – $250,000
- ❑ F. Over $250,000

5. What other brands of appliances do you have in your kitchen?

A. Cooktop _____ C. Dishwasher _____
B. Oven _____ D. Refrigerator _____

6. Would you buy or recommend another Dacor product?

❑ Yes ❑ No

Comments: _____

_____

_____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.

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Web site: www.Dacor.com
Corporate phone: (800) 793-0093